2Apples, Cooked30

Number of Servings: 30 (113.32 g per serving)

Amount	Measure	Ingredient
3 1/2	qt	Apples, slices, swtnd, drained, cnd, unheated
1 1/4	cup	Water, municipal
14.00	Tbs	Sugar, brown, packed
4 1/4	tsp	Spice, cinnamon, ground
1.00	tsp	Spice, nutmeg, ground
9 1/2	Tbs	Topping, whipped, lite, Cool Whip

Nutri Serving Size Servings Pe	e (113g)		cts	
Amount Per Se	rving			
Calories 90	Ca	lories fro	m Fat	
		% Da	ily Value	
Total Fat 0.	5g		19	
Saturated	Fat 0g		0%	
Trans Fat	0g			
Cholestero	l 0mg		0%	
Sodium 5mg				
Total Carbo	hvdrate 2	23g	8%	
Dietary F		0	8%	
Sugars 2			-	
Protein 0g	.9			
r rotein og				
Vitamin A 0	% • \	/itamin (0%	
Calcium 2%	• 1	ron 2%		
*Percent Daily V diet. Your daily v depending on yo	values may be	e higher or l eds:		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber Calories per gra	Less Than Less Than Less Than Less Than ate	65g 20g 300mg	80g 25g 300 mg	

Notes

Open cans of apples (packed in water or light syrup) and pour into counter pans or stock pot. Add water ONLY if more liquid is needed.

Add remaining ingredients. Cover and bake at 350 degrees F until apples are tender and well seasoned, at least 1 hour. Serve hot, warm or chilled. May serve with 1 teaspoon light Cool Whip/serving (optional).

Serve 1/2 cup portion with #8 scoop or 4 oz ladle = 1 fruit serving

1/2 cup = 24 grams carbohydrate = 1 1/2 Carb Servings

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^{**} Remember each gallon of apples is 16 cups NOT a #10 can